



STANLEYS BARN  
**DINNER**



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**INTERNATIONAL FLAVOURS USING THE BEST AUSTRALIAN PRODUCE**

**TO START**

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**FRESH COUNTRY LOAF            16**

Whipped house-smoked feta, dukkha, balsamic olive oil

**OYSTERS NATURAL 1/2 DOZ 20 | 1 DOZ 39**

Served on ice with lemon & lime **(GF)(DF)**

**OYSTERS KILPATRICK 1/2 DOZ 22 | 1 DOZ 43**

Grilled w/ shredded smoked bacon & Kilpatrick sauce **(GF)(DF)**

**SCALLOPS 1/2 SHELL            26**

*Wild caught, Shark Bay, West Australia*

Cooked in the shell topped with miso butter **(GF)**

**PORK BELLY BITES            18**

*Darling Downs Queensland (100% Australian-grain fed)*

Sticky Korean style pork belly bites, green pawpaw aromatic salad **(GF)(DF)**

**CHICKEN WING NIBBLES            18**

*Acacia Valley Australia*

Crisp fried wings, Thai BBQ sauce, green pawpaw aromatic salad **(GF)(DF)**

**CUTTLEFISH            26**

*Wild caught, Shark Bay, West Australia*

Scenic Rim finger lime, mayo, alpine pepper & lemon myrtle salt **(GF)(DF)**

GF=GLUTEN FREE    GFO= GLUTEN FREE OPTION    DF= DAIRY FREE    V= VEGETARIAN  
VEO= VEGAN OPTION    VE= VEGAN

# STANLEYS BARN DINNER

## INTERNATIONAL FLAVOURS USING THE BEST AUSTRALIAN PRODUCE

### MAINS

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#### RISSOTTO 29

Wild forest mushrooms in creamy arborio rice finished with truffle oil & pecorino. (GF)(V)(VEO)

#### CHOWDER 36

*East coast Australia*

Traditional creamy chowder full of fish, tiger prawns, mussels and scallops served in a toasted bread bowl.

#### CHICKEN SUPREME 35

*Acacia Valley Australia*

Japanese yaki tori (bbq) chicken stuffed with shitaki mushroom duxelles, sweet potato puree, baby leek, asparagus finished with yaki tori sauce (DF)(GF)

#### PORK BELLY 35

*Darling Downs Queensland (100% Australian grain fed)*

Confit free-range apple tree pork belly with garlic puree, kipfler potatoes, fresh apple and macadamia tossed in French dressing (GF)(DF)

#### PULLED LAMB TAGLIATELLE 38

*100% Australian, Gold Fields, Victoria*

Ragu of slow smoked pulled lamb shoulder tossed in our fresh house-made pasta.

#### BEEF CHEEKS 40

*120-day grain-fed Australian beef*

Slow cooked in Asian master stock, served with a dashi mash, pickled cucumber, charred mushroom (GF)

#### LAMB RUMP 38

*100% Australian, Gold Fields, Victoria*

Served medium rare with a touch of Asian mustard, sesame greens & Japanese styled sesame sauce (GF)(DF)

#### GNOCCHI 34

Fresh house-made potato gnocchi tossed in a Japanese pumpkin puree finished with chefs smoked feta & crispy sage. (V)

#### MULLOWAY (JEW FISH) 38

*Wild caught, Townsville, North Queensland*

Pan seared crispy skin mulloway served with a panko crumbed croquet, celeriac puree, heirloom cherry tomato, petite leaf & fennel salad.

#### CONFIT DUCK 36

*Australian free-range*

Asian styled confit duck Maryland, blood plum sauce & sesame greens. (DF)(GF)

#### 300G SIRLOIN STEAK 44

*100% grass-fed Angus beef from North-West Tasmania*

Char grilled with kipfler potato, broccolini, red wine jus (DF)(GF)

### SIDES

#### SAUTÉED SEASON GREENS (GF/DF/V/VE) 9

#### RUSTIC CHIPS SEASONED WITH OUR GARDEN HERB SALT 9